



## BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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## ***POGGIO DELLA TORRE***

### ***CHIANTI - DOCG***

***DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA***

This wine is produced following antique and yet traditional practice and techniques where all the grapes are selected manually and coming only from the specific and denominated areas for the production of Chianti and in particular from the province of Florence. Farming is performed using sustainable agriculture.

**Production Area:** Vinci (Firenze) in the heart of Chianti region. Grapes are coming mainly from the following towns: Vinci and Cerreto Guidi.

**Grape varieties:** 90% Sangiovese and 10% Canaiolo

**Grapes per hectare:** 80 Quintals

**Wine produced per hectare:** 50 to 60 hectolitres

**Vinification:** This wine is produced with Sangiovese and Canaiolo grapes, which are harvested separately. It follows a traditional method of red wine vinification with a total of 8 days of maceration. The fermentation is performed under controlled temperatures not exceeding 28<sup>0</sup> C with frequent “pumping over” (remontage) and “delestage” (rack and return) which will allow increasing extraction. The wine is aged in stainless steel tanks under controlled temperature till the following March.

**Color:** Bright ruby red.

**Aroma:** Intense and persistent, vinous with red fruit scent of a spring plum.

**Taste:** Dry, clean, soft in the palate and lightly tannic with good grain tannins.

**Tasting Notes:** Attractive aromas of black cherry, blueberry with a peppery edge. Great weight and intensity with plenty of plum and cherry flavors which continue through to the finish with a fine and velvety palate.

**Gastronomy:** It matches well with red meat dishes, meat roasts and young cheeses. Excellent with penne with Italian sausage and/or tomato sauce or simply pizza. Serve at 18° - 20°C.

**Ageing Ability:** If correctly stored, this wine continues to age for 5-7 years.

**Analytical Data:** Alcohol: 12.5% vol.